



# THE CRAFT & CO EATERY



|                       |  |   |  |
|-----------------------|--|---|--|
| <b>STARTERS</b>       | <b>TOOLUNKA OLIVES</b> 8<br>HOUSE MARINATED AUSTRALIAN OLIVES W/ FENNEL & LEMON (VG GF DF)   | <b>CHICKEN SCHNITZEL</b> 26<br>HERB CRUMBED, ITALIAN SLAW, RED WINE JUS, SHOESTRING FRIES (DFO)                                   |  |
|                       | <b>MAC AND CHEESE CROQUETTES</b> 14<br>GRATED PARMESAN (4) (VEG)   |   | <b>GNOCCHI FUNGHI</b> 25<br>FRESH MADE GNOCCHI, SEASONAL MUSHROOMS, REGGIANO PARMIGIANO(VG GFO DFO)  |
|                       | <b>POPCORN CHICKEN</b> 16<br>HONEY FERMENTED GARLIC AIOLI (GF)   |   | <b>OSSO BUCCO CASARECCE</b> 27<br>TOMATO, RED WINE, REGGIANO PARMIGIANO (DFO)  |
|                       | <b>ROASTED CAULIFLOWER</b> 15<br>SUMAC, SPRING ONION, MINT, PARSLEY, POMEGRANATE, PISTACHIOS, POMEGRANATE VINAIGRETTE (VG GF)      |   | <b>250 GRAM RED GUM PORTERHOUSE</b> 38<br>HAND CUT CHIPS, ITALIAN SLAW (GF DFO) CHOICE OF BERNAISE, PEPPER, MUSHROOM OR RED WINE JUS   |
|                       | <b>BEER FOCACCIA</b> 12<br>WHIPPED OLIVE OIL BUTTER, HOUSEMADE PICKLES (VGO)   |   | <b>PEPPER CRUSTED SMOKED PORK LOIN</b> 28<br>MASH, CHARRED BROCCOLINI, CIDER JUS (GF)  |
|                       | <b>OLD TOM CURED SALMON</b> 19<br>LEMON AND FENNEL CRACKER, BUTTERMILK DRESSING, GOLDEN BEETROOT (DFO GFO)                         |   | <b>BOWL OF CHIPS</b> 10<br>TOMATO SAUCE  |
|                       | <b>CRAFT PLATE</b> 24<br>75 GRAM CHEESE, 2 CURED MEATS, RELISH, PICKLES, CRACKERS (GFO)  |   |  |
| <b>CRAFT BURGER</b>   | <b>CRAFT CHEESE BURGER</b> 24<br>BEEF PATTIE, SPICY CRAFT SAUCE, CHEESE, DILL PICKLE, FRIES  | <b>MASH</b> 10  |  |
|                       | <b>CRAFT CHICKEN BURGER</b> 24<br>BUTTERMILK CHICKEN, PINEAPPLE CHUTNEY, CHARRED SLAW, SWEET SOY, FRIES                            | <b>CHARRED BROCCOLINI</b> 11<br>TOASTED ALMOND, LEMON EMULSION (VG DF GF)   |  |
| <b>WOODFIRE PIZZA</b> | <b>ZUCCHINI PIZZA</b> 19<br>BUFFALO MOZZARELLA, CONFIT GARLIC, MINT SALSA VERDE (VEG GFO DFO)                                      | <b>ITALIAN SLAW</b> 10<br>CABBAGE, FENNEL, SUMAC, RADISH, BABY CAPERS, MINT, PARSLEY, LEMON DRESSING, PARMIGIANO REGGIANO (GF DF) |  |
|                       | <b>MARGHERITA PIZZA</b> 17<br>PROVOLONE, CHERRY TOMATO, BASIL (VEG GFO)  | <b>ORANGE AND ROSEWATER DONUTS</b> 14<br>GINGERBREAD ANGLAISE, VANILLA ICE CREAM (3)  |  |
|                       | <b>PROSCIUTTO PIZZA</b> 21<br>TOMATO SUGO, SHAVED PARMESAN, ROCKET (GFO)   |   | <b>POLENTA ALMOND CAKE</b> 14<br>POACHED PEAR, HONEYCOMB (GF DF VG)  |
|                       | <b>ROAST PORK BELLY PIZZA</b> 22<br>FENNEL AND ONION PUREE, CRAFT BBQ SAUCE, FERMERTED HONEY AND GARLIC AIOLI (GFO) GF BASES - \$5 |   | <b>CHEESE PLATE</b><br><b>1 CHEESE</b> 14<br><b>2 CHEESES</b> 22<br><b>3 CHEESES</b> 28<br>YOUR CHOICE OF BLUE, SOFT, HARD CHEESE, BEETROOT RELISH, SEASONAL FRUIT, MUSCATEL, QUINCE, LAVOSH (GFO) |

**\$15 PIZZA & POT OF DRAUGHT** LUNCH WEDNESDAY TO FRIDAY 12PM - 3PM  
**WINE AND DINE WEDNESDAYS** WENEDSAY NIGHT 5PM -9PM \$20 PASTA & WINE  
**\$20 PORTERHOUSE STEAK, CHIPS & SALAD** THURSDAY NIGHT 5PM - 9PM  
**COCKTAIL CLUB - ALL COCKTAILS \$12** FRIDAY AFTER WORK 4PM - 7PM

DF - DAIRY FREE  
GF - GLUTEN FREE

VG - VEGAN  
VEG - VEGETARIAN

O - OPTION



# THE CRAFT & CO BEVERAGES



|                          |  |   |   |   |
|--------------------------|--|---|---|---|
| <b>SIGNATURE GINS</b>    | <b>COLLINGWOOD DRY</b> 12<br>TONIC No. 8   | <b>GINGERBREAD GIN</b> 13<br>MANDARIN SODA  | <b>WHITE</b> GLS/BTL  | 2019 RIESLING 11/50   |
|                          | <b>OLD TOM</b> 13<br>YUZU SODA or COASTAL TONIC  | <b>DISTILLERS CUT</b> 13<br>2022 EDITION - TONIC No. 8                                |   | 2019 CHARDONNAY 12/55   |
| <b>SIGNATURE SPIRITS</b> | <b>LONDON DRY</b> 12<br>TONIC No. 8  | <b>APPLE PIE</b> 14<br>LIMITED RELEASE - PEAR AND CINNAMON SODA                       | <b>VINEYARD</b>   | 2019 VIOGNIER 11/50   |
|                          | <b>NAVY STRENGTH</b> 13<br>DIRTY TONIC   |   |   | 2020 RESERVE CHARDONNAY 65  |
| <b>PADDLES</b>           | <b>BLOODY MARY VODKA</b> 12<br>TONIC No. 8 or SODA   | <b>ROSÉ VERMOUTH</b> 12<br>GRAPEFRUIT SODA  | <b>RED</b>  | 2018 PINOT NOIR 10/45   |
|                          | <b>SAVOURY TRUFFLE VODKA</b> 12<br>SODA  | <b>ANISE</b> 12<br>SERVED NEAT  |   | 2017 GRENACHE MOURVEDRE 10/45   |
| <b>ARTILLARY</b>         | <b>AMARO</b> 12<br>SERVED NEAT   | <b>LIMONCELLO</b> 11<br>SERVED NEAT   | <b>SPARKLING &amp; ROSÉ</b>   | 2017 MERLOT CABERNET 12/55  |
|                          | <b>SHIRAZ GRAPPA</b> 11<br>SERVED NEAT   | <b>GINGERBREAD GIN LIQUEUR</b> 11<br>SERVED NEAT                                      |   | 2017 SHIRAZ 11/55   |
| <b>CLASSIC COCKTAILS</b> | <b>GIN TASTING PADDLE</b> 20<br>COLLINGWOOD DRY GIN<br>OLD TOM GIN<br>NAVY STRENGTH GIN<br>POURED AT 15 ml.<br>LIGHT TONIC | <b>APERITIF TASTING PADDLE</b> 18<br>THREE APERITIFS OF YOUR CHOICE<br>POURED AT 15ml | <b>BREWERY</b>  | 2020 RESERVE SHIRAZ 60  |
|                          | <b>8 YEAR BARREL AGED RUM</b> 13<br>YOUR CHOICE OF MIXER   | <b>BEER TASTING PADDLE</b> 20<br>YOUR CHOICE OF 3 BEERS (200ML)                       |   | <b>SPARKLING &amp; ROSÉ</b>   |
| <b>CRAFTED COCKTAILS</b> | <b>BIG ISLAND GIN</b> 12<br>TONIC NO. 8  | <b>OOLONG GIN TEA</b> 10  | <b>LIGHT, CRISP &amp; REFRESHING</b>  | 2018 ROSÉ 10/45   |
|                          | <b>JUNIPER BOMB</b> 12<br>TONIC NO. 8  | <b>EARL GREY GIN TEA</b> 10   |   | MID IPA 5/10  |
| <b>MOCKTAILS</b>         | <b>ALL COCKTAILS</b> 20  | <b>JASMINE RUM TEA</b> 11<br>ALL SERVED OVER ICE                                      | <b>HEAVIER &amp; DARKER</b>   | DRAUGHT 5.5/11  |
|                          | <b>GIN MARTINI</b><br>LONDON DRY GIN, DRY VERMOUTH   |   |   | PASSIONFRUIT AND GUAVA SOUR 6/12  |
| <b>MOCKTAILS</b>         | <b>ESPRESSO MARTINI</b><br>THE CRAFT & CO VODKA, KAHLUA, ESPRESSO  |   | <b>CIDER</b>  | HAZY PALE ALE 6/12  |
|                          | <b>DISTILLERS NEGRONI</b><br>DISTILLERS CUT GIN, CAMPARI, VERMOUTH ROSSO   |   |   | NEW ZEALAND PALE ALE 7/14   |
| <b>MOCKTAILS</b>         | <b>BLOODY MARY</b><br>THE CRAFT & CO BLOODY MARY VODKA, TOMATO JUICE,<br>WORCESTERSHIRE SAUCE, TABASCO                     |   | <b>ALL COCKTAILS</b> 20   | JAPANESE RICE LAGER 7/14  |
|                          | <b>DARK SPICED RUM MOJITO</b><br>ARTILLERY 8 YEAR BARRELED AGED RUM, STRANGELOVE SODA,<br>LIME, MINT, SIMPLE SYRUP         |   |   | JAPANESE DARK RICE LAGER 7/14   |
| <b>MOCKTAILS</b>         |  |   | <b>WINTER SOLSTICE</b><br>GINGERBREAD GIN LIQUEUR, STARWARD WHISKY, BITTER LEMON          | BOHEMIAN PILSNER 7/14   |
|                          |  |   |   | <b>DISTILLERS TEA</b><br>DISTILLERS CUT GIN, HIBISCUS SYRUP, ORANGE, PASSIONFRUIT |
| <b>MOCKTAILS</b>         |  |   | <b>STORMY GINGER</b><br>GINGERBREAD GIN, ORANGE, LIME, GINGER ALE                         |   |
|                          |  |   | <b>LIMONCELLO SPRITZ</b><br>LIMONCELLO, PROSECCO, SODA                                    |   |
| <b>MOCKTAILS</b>         |  |   | <b>ALL MOCKTAILS</b> 12   |   |
|                          |  |   | <b>LYCHEE FIZZ</b><br>JASMINE & LYCHEE KOMBUCHA<br>MIXER, ORANGE BITTERS, GRENADINE       |   |
| <b>MOCKTAILS</b>         |  |   | <b>GRAPEFRUIT PALOMA</b><br>GRAPEFRUIT KOMBUCHA MIXER, ANGOSTURA BITTERS, PINEAPPLE JUICE |   |
|                          |  |   | <b>JUNIPER JUICE GIN &amp; TONIC 0%</b>   |   |